







Lamb's Head

Dissect and clean the Head let
the whole stand in cold water
one hour then put the head in
a pan with as much water as
will only just cover it, let it
boil half an hour. Boil the Liver
Heart, Lights and Tongue, chop each
separately, then mix and add a
good sprinkling of flour. Take out
the head, and after seasoning a part
of the gravy with salt, pepper and
catsup, put in the wine and let
it simmer a short time. Now
chop the brains in the raw state
and put to the other shut it up
close and simmer. Rub the Head with
an egg well beaten, sprinkle bread

crumble over put two or three pieces
of butter and brown in the oven
then serve hot with sauce round
Mrs Hough. Edinburgh

Scotch Eggs

Boil the eggs very hard, have a
good force meat ready roll it up
about half an inch thick and put
it round the eggs as regular as
possible. Fry them a light brown
a rich gravy in the dish, cut the
eggs length ways and place them
the cut side upwards. It is an
improvement to put a little
ham and leaf or chicken or beef
in the force meat. no salt in
the force meat if meat.

Dutch Sauce for Salmon or any fish

1 Teaspoonfull of Mushroom Catup

1 do Walnut Catup

1 do Indian Soy

1 do Essence of Anchovy

1 do Vinegar

1 Nutmeg grated

Well mixed with excellent melted Butter

Plain Scotch Broth Wth Macfarlane

Brownson St Hotel Glasgow

A quantity of cold water according

to the broth you want a large quantity

breakfast cup of barley with cold water

let it boil put in your meat, grate

a carrot put in 1 or 2 turnips

minely cut, or whole a little parsley

and an onion or two, boil all

for three or four hours add a

little salt.

Hotch Potch

Put on a good stock as if for Brawn
Soup, strain it; boil 2 turnips and
2 carrots with the stock bruise
them and put them in with
the strained stock then add peas
turnips and carrots sliced, cut. Allow
them to boil well to thicken put in
a few young onions cut up a few
mutton chops boil the chops an
hour and a half slowly a little salt
Dish your chops slowly with the soup

To keep Mutton & eat like Venison.
Bone and skin a loin of Mutton
cutting out all the suet and if fat
a part of that; rub it very well with
Pepper, Salt, a little Thyme and a
large proportion of Cloves three
or four days before wanted. Then
half roast and afterwards stew it in

gravy and when enough mix with
the gravy a little flour and butter
rubbed together and a good glaze
of Port Wine. Send it up hot.

Ham Toast or Adelaide Sandwiches

Cut 24 circular pieces of bread 2 inches
in diameter, steep them in clarified
butter and afterwards in Parmesan
cheese. Put a slice of Ham between
every two of them lay them on a
baking sheet and bake them for
half an hour. Serve them on a
Platinum Hindson Castle

Mrs Gutter makes this dish without
the cheese with cheese it does some
times with game.

Arrow Root Blanc-Manger. Miss Loring
Take a quart of New milk and boil
3 gills of it with 2 oz of sugar and a
little salt, rub into the remainder

of the milk 5 oz of Brown root and bone
put into the hot milk and stir it without
ceasing until it has boiled 2 or 3
minutes. Flavor it with any thing
you like as Almonds &c. It must
remain in the mould a day before
it is turned out.

Spanish Butter Prep. Put
Dissolve one oz of Saffron in a little
water, one pint of cream, six yolks
of Eggs a few bitter and sweet almonds
grounded and sugar to your taste. Set
altogether over the fire but do not
let it boil. Strain it through a
fine sieve and when sufficiently
cool put it into moulds.

Recess for Tablets

$\frac{1}{2}$ lb of flour, 2 oz of white sugar 2 oz
of butter. Make it into a stiff paste
with boiling milk. Roll it out so thin
that you may see the board through

Take them on fire in a stew oven
and when done put them before
the fire for a quarter of an hour
to crisp.

Gibelotte de Lapin

Put a piece of butter the size
of a nut, and a quarter of lb of
lean bacon cut into thin slices
into a stew pan over the fire.
When the bacon has turned yellow
put in the rabbit cut in pieces.
Let all stew together for some
minutes. Powder it over lightly
with flour, add a little broth
and a wine glassfull of Port or
Claret, in which mix a tea spoonful
of flour if the sauce appears ^{brothin} thin. Add
Salt and pepper, and a small bunch of herbs
thyme, two bay leaves with a few small onions
which have been previously browned.

and champignons of approved
serve hot as soon as done. The omelet
should not be put in until served up.

Besoin

Fill your dish with slices of bread
and butter cut very thin and
sprinkle it over with white
sugar and nutmeg; pour over all
some brandy and afterwards as
much milk as the bread will
absorb, and when cold spread
any sort of jam over the top.
Lay a whipped cream over all.

Fruit Tart.

Wash a sufficient quantity of
rice put a little water to it
and set it in your oven till
the water is absorb then put in

a little milk work it well with
a spoon - set it in your oven
again and keep working it from
time to time till it is sufficiently
soft, a little cream worked in at
the last is an improvement -
Fill a tart dish nearly full of
fruit, sweeten it and lay on your
sauce unevenly by spoonful. Bake it
until the pie has a light brown
or fawn colour on the surface
Any kind of fruit will do but it
is particularly good with ripe peaches
Apricots or green gage or Magnum ^{Bong}

Reddy and chow

Take a cabbage and boil it extremely
tender, strain off the water and press
it, then mince the cabbage. Put some
butter in a saucepan, brown the
partridges in it. Take ^{four} some ^{sauces}

a little bacon cut in short thin
slices fry them also in the butter,
in a clean saucepan put a
little butter then your minced
cabbage then your partridges
sausages and bacon Pepper and
Salt them, then add a rich
gravy and let the whole simmer
an hour or an hour and a half
according to whether the partridges
are tender.

Pommes a l'Alaïenne

Reduce to pulp about four large
apples, which flavour with lemon
peel and sweeten lay it in a
dish, and pour over it a rich
custard. Make a rich batter
by boiling two table spoonsfuls
of flour in half a pint of

sweetened milk, whip in the yolks
of two eggs, beat the white to a stiff
froth, mix it with the batter
and lay over the mustard - over
that put an icing of white of egg
and sugar. Put it into the oven
when the first course goes in.

Strawberry Balsam.

To one of the freshest Balsams
of Sootie add one quart of water.
Cover it and boil gently till reduced
to a pint, then pour it hot upon
a quart of fine ripe Strawberries
(well picked) when cold strain
it and 2 lbs of loaf sugar, let
it stand a day and then boil
to a syrup. When cold bottle it.

Small Buns

1 1/2 lb Flour into which rub six oz
butter and a pint of milk made
warm and 3 Eggs 2 Spoonfuls
of good Yeast. Let it stand to
rise for five hours then add
6 oz of sugar and 6 oz of Currants
and either a little cinnamon
or grated lemon-peel. Bake
in small tins or Buns.

Miss Marshall

Sweet Cream

Wash a Lemon pass it thin
put the Peel and as much
Sugar as will sweeten it, into
a pint of cream, boil it; have
ready the juice of the Lemon
with a large tea-spoonful of Flour
mixed quite smooth in the
juice, pour the boiling cream

upon it, stir it till cold, put a
few macaronis into a dish
and pour the cream upon them.

Thos Marshall

Huddington Sauce. Fish

1 quart of white wine Vinegar
 $\frac{1}{2}$ oz of mace $\frac{1}{2}$ oz of Cayenne pepper
2 Table spoonful of Indian ^{Bay} leaves
of Garlic, 1 pennyworth of Cockburn
It to be kept two days and shaken
when used - It is better to
simmer the above together
then let it stand 2 days or longer
Strain it through a sieve
(not very fine) and bottle it
for use. The ingredients after
the sauce is taken off. boiled
with a little water will do
for present use season Fish &c.

Thos Marshall

Leut Cake - Mrs. Sparhawk
3 lb of Flour dried before the fire
1 lb $\frac{1}{2}$ of Coffee sugar, Put them in
a bowl 3 table spoonful of Yeast
2 8 eggs well beaten. Dissolve one
pound of Butter in one Pint of
milk. Beat all well together
for a considerable time. Add
1 lb of Raisins chopped fine 1 lb
of Currants Beat all these together
again - Let it stand before
the fire to rise. Bake 2 hours
in a round tin

Barley water for a Cold
1 lb of Flour 1 Lemon 1 Quart of water
Sweetened with honey or Sugar candy

Lemonade
1 Lemon sliced & 1 lb of white sugar
2 Quarts of boiling water $\frac{1}{2}$ oz of
Essence of Sassafras E.C.

Narrow Formation

Take the marrow of a marrowbone
& put in a basin in the oven
when dissolved strain through
a muslin and add 1 lb of sweet
Almonds beat it up very well
till cold, sweeten it with a
about a teaspoonful of the
Essence of Oil of Sassafras
or Rose C. Allen

Orange Jelly

Take twelve White Oranges, peel
out the juice & one oz of Sugar,
dissolved in a pint of water; add
the Orange juice with sugar to your
taste. Put in the peel of two Lemons
Set it over the fire and let it
boil for ten minutes pour it thro'
a strainer or muslin stirring it till
nearly cold; then put it in moulds
If the Orange be flat add a little Lemon
juice

Lemon Cheesecakes

To a quarter of a pound of Butter
add a pound of Loaf sugar broken
as for tea Mix wth the grated
rind of two Lemons & the juice
of three Put all these into a pan
over a slow fire gently stirring
till the mixture becomes as
thick as good cream. Pour it
into small jars and cover with
paper. If kept in a dry place
it will continue good many
years. — Bake the Paste in petty
pans before you put in the
above and then let the Cheesecakes
just brown.

Orange Marmalade

Cut Seville Oranges in quarters take
the pulp and juice cut with a
teaspoon free from skins & seeds
Put the peel into water with a little
salt for a day or two, then boil it in
a quantity of Water till quite tender
changing the water once for a fresh
supply of boiling water. The peel must
then be cut into the thinnest slices
add the pulp & juice & to every pound
two pounds of loaf sugar. Boil all
together gently for twenty minutes
& if not clear five or six longer
stirring gently & prevent
burning.

The addition of the juice of
a few China Oranges & one
Lemon is an improvement

Fish Sauce

Half a pint of Cream, two Table
Spoonful of Mushroom Catsup
& one of essence of Anchovy.
Boil this together and just
before taken off the fire, add
a little mixed butter and flour
and keep stirring it all the time
A little Cayenne may be added

Nottingham Pudding

Peel 6 good apples, take out the core
be sure to have the apples whole
fill up where you have taken out
the core with sugar, place them
in a fire dish and pour over
them a layer of batter prepared as for
batter pudding & bake an hour
in a moderate oven.

Walnut Catnip

To every quart of Walnut juice
one pound of anchovies. simmer
until the Anchovies are dissolved
then strain the liquor and add
half a pint. of red wine; ditto. of
Vinegar, Ten cloves of garlic and
of mace, Cloves and nutmeg half
a quarter of an oz each pounded as
fine as possible. Let this simmer
till the garlic is tender and then
strain thro' a flannel bag. Bottle
cock and Rosin.

A second sort may be made for
common Coughs by adding Walnut
juice, Beer & Vinegar to the ingredi-
ents from which the Catnip
is drained including the Anchovy
bones.

Ginger Beer,

One pound of sugar, one oz of ginger
bruised a little, and 1 oz of cream
of Tartar. Pour on a gallon of boiling
water: let this stand till the next
day then stir in well a spoonful
of new yeast and bottle. It will be
ready for drinking the following day.

To Stew Lobster.

Pick it - put to it a little cold butter
lemon juice and a little of the
vinegar, Pepper, Salt & a little Cayenne
Pepper. To be heated in a saucepan
& stirred all one way.

Cheese Pudding

2 Oz of Cheese grated very fine, 2 Oz
of bread do, 4 Eggs & 1/2 a Spoonful
of cream, Salt to your taste, butter
the dish well before it is put in
half an hour will bake it.

Cake - Mrs Forbes

Rub a $\frac{1}{4}$ lb of Butter into 1 lb of Flour
add $\frac{1}{2}$ lb of Fruit - 2 oz of Calvedil
Lemon & small quantity a teaspoon
of Carbonate of Soda & 1 lb of ^{fine}
Moist Sugar. Mix all well
together with half a pint of cold
milk. Bake 2 hours in a gentle oven
Jelly. Miss Taylor

Take two Calfs feet nicely cleaned,
and put to them five pints of water
& simmer till full half is boiled
away. Pour the liquor from the fat
and let it stand all night then
carefully skim off the fat. To the
remaining rather better than two
pints add a bottle of wine, sugar to
the taste, the whites & shells of 4
Eggs beaten to a strong froth & the
juice of two large & three small
Lemons, having first put off the

the peel very thin and taking out
the pippins. Stir all well together in
a stew pan, & boil gently stirring
frequently for a quarter of an hour
then pour in a cup of cold water
& boil five minutes more stirring
very gently after the water is put in.
Take it ^{off} the side of the fire covering
close up, to keep it quite hot. Put
the jelly bag in hot water squeeze
it well & suspend it in a frame or
between two chairs & if at all thin
put a napkin within joining
it round the edge of the bag. Have
two bowls ready. Pour the jelly into the bag
& keep changing the bowls pouring gently
back into the bag until it is quite clear
then put the peel of the Lemon into the
bowl & let the jelly run upon it
N.B. The jelly may stand covered by the
fire ten minutes or a quarter of an hour

Macaroni Pudding Mr. Stanforth
Mix an oz. two of Rice, put,
in a pint of milk & a bit of
Lemon or Citron juice. Well tender
put it into a dish with milk
2 or 3 eggs but only one white, sugar
Nutmeg & half a glass of Raisin
wine, Bake with a paste round
the edges, a layer of Orange Marmalade
or Raspberry Jam is a great improvement
in such case you would omit
the Almond Water or Kaffir
you would otherwise. Thus it will

Lemon Dumplings

Equal quantities of bread & Suet
say ½ lb each. The bread to be very stale
grated very fine & the Suet to be chopped
as fine as possible ½ lb of sugar & the
juice of two Lemons all mixed together.
The yolks of 4 eggs & 1 white well beaten
which with the bread & suet, no
other liquid is required except the
juice of the Lemons. Divided into Dumplings
the size of an apple. Roll in a cloth soaked
the cloth well buttered

Small Cakes

$\frac{1}{2}$ lb of fresh Butter 1 lb of Flour 1 lb
of Sugar $\frac{1}{2}$ lb of Currants 72 Eggs yolks
and whites beaten separately the yolks
put in first & then the whites beat
it up as you would a cake

Sponge Pudding

Take a Melon shaped Tin which
will hold a pint, butter it well
& stick in some raisins in rows
then fill the shape tightly with
Sponge biscuits & strew in some
pieces of candied lemon or orange
& a few raisins between the biscuits
a few Ratifiers are a great improvement
Put a wine glass of Brandy over the
biscuits then 5 Eggs well beaten
half the whites half a pint of milk
mix the custard together. Sweeten
to your taste & pour it into the
Mould over the Cakes. the Pudding
should be made half an hour before
it is wanted let the shape be

upright in the saucepan with
a tin cover to fit close, & a cloth
tied over the shape boil $\frac{3}{4}$ of an hour

Gingerbread

1 lb Brown Sugar $\frac{3}{4}$ lb of Flour 1 oz
Lemon Peel 1 oz Orange Peel Candied
8 oz Butter $\frac{1}{2}$ lb of Ginger Scatter
it on tin, and when it (the
mixture) is nearly baked to your
taste! Cut it in squares triangles
& other varieties! Bake in a quick
oven & don't burn yourself.

E. O. Boothman

Ripe Currants bottled

To every pound of ripe currants well
picked add $\frac{1}{2}$ lb of raw sugar
Let them just bubble & remove
them bottle cork & Rozein
Keep in a dry cool place

Miss Taylor

Clouted Cream Mr. Heale
Let the milk when nearly cold
be put into an iron pan which
should be shallow. When it has
stood undisturbed for ~~some~~
twenty four hours beat it with
great care so as not to break
the crust of the cream to a
clear but not a hot fire
Let it get hot gradually. As soon
as the first appearance of
Simmering is discernible the
operation is finished and the
pan should be removed to a
cool place. If the milk be
allowed to boil the cream is ~~spoiled~~
and throughout the greatest
care should be taken not to
break the cream.

To make Curry

Brown in a frying pan a table
Spoonful of Curry Powder (Keep stirring
to prevent its burning) then add 2 oz
butter & a plate full of onions
sliced very thin & fry them a nice
brown, then put all into a basin
& set it on the top of the oven
wash the frying pan out with
a tea-spoonful of good gravy & add it
to the onions, have ready the meat
you intend to use steeped in milk
& fry it brown put it to the gravy
& the onions & let all stew on the
top of the oven three hours—
When to be served add half a tumbler
of good cream & warm it up in a
saucepan. It is best prepared the
day before it is wanted. Lord of
Mutton makes the best Curry

Raspberry Sponge

Dissolve in a little water $3\frac{1}{2}$ of
an oz of Sugar. add to it $3\frac{1}{4}$ of a
pint of cream & the same quantity
of new milk nearly half a pint
of Raspberry jelly, and the peel of
a lemon. Whisk it well one way
until it becomes thick & looks
like sponge - then put it into
an earthen ware mould & turn
it out the next day this Rule

For cleaning Bees

3 penny worth of cotton Sone
 $\frac{1}{4}$ lb Soft soap a small piece
of camphor a little Turpentine
Put a little more than a qt
of water let it boil 2 hours
& a quarter stirring it frequently
An old saucepan should be kept
for the purpose

Lemon Blancmange

1 lb. Sugar dissolved in a quart
of a pint of water, which must
stand till cold, when you may
cut away the sediment. Put
fine white sugar upon the rind
of two large Lemons, so as to take out
all the Essence, then have ready
a pint of rich cream, add the
sugar with which you have rubbed
the Lemons & as much more as
will make it very sweet, then
loosen the Sugar, & mix with
the cream. Pour it into a bowl &
stir until nearly cold, adding the
juice of the 2 Lemons gradually as
you stir it. Put it into the mould
& it will turn out the next day.

M^{rs} C. Rogers

Shrewsbury Cakes

Take 2 lb of fine Flour, & put it into
 $1\frac{1}{4}$ lb of butter rub them very well
 $1\frac{1}{4}$ lb of sugar sifted & nutmeg grated
Beat in 3 whites & 2 yolks of eggs, a
little rose water. Knead the paste
with it; let it lay an hour, make it
into cakes rolled & cut out. Pick them
& lay them on paper wet them with
rose water, grate sugar over them
& bake them in a slow oven.
Miss Williamson

Ginger Cakes

1 lb of grated ginger, $1\frac{1}{2}$ lb of fine flour
well dried, half a pound of loaf sugar
pounded, mix these ingredients with
as much cream as will form a paste
roll very thin & bake in a slow oven
The flour & sugar must be sifted
thro' a fine sieve. These biscuits
must be kept dry.

Muffin Pudding W.^{ms} Williamson

Cut the crust off 2 muffins, split & halve them, put a layer of any sort of sweetmeat (preserved apples or ananas) into the bottom of a deep tin, then a layer of muffin add one layer of fruit & then put all the remainder of the muffins & pour over it 4 Eggs well beaten & mixed with a pint of warm milk, set the tin into a pan with a cover to it, in a small quantity of boiling water, keep the cover on & let it boil 20 minutes, then turn the pudding out. It is best to make the pudding 3 or 4 hours before it is boiled & the tin should be well buttered. Bread or sponge biscuit may be used instead of muffins but the bread should be cut very thin.

Cabinet Pudding

Butter your shape. Put a few
stoned raisins in the mould
beat three eggs. Cut bread &
butter (or rolls) very thin lay
it lightly in the mould three
parts full. a spoonful of Brandy
a spoonful of sugar & almost
a pint of new milk or cream
to the eggs. put the mould into
a stew pan half full of water
& steam it half an hour -
Pour sauce poured over when
served - Mrs. Rich

Arrow Root Blanc Manger

$\frac{1}{4}$ lb of arrowroot $\frac{1}{4}$ lb loaf sugar
Grind it a quart of new
milk. mix the arrowroot
in a little of the cold milk

put, till quite smooth - then
put it, with the sugar. ~~the~~
the remainder of the milk
into the pan & boil it till
(gently) it leaves the pan
stirring it well all the time
Be careful not to allow it
to get lumpy - Flavor it either
with cinnamon & almond
or rub the rind of a lemon
on the sugar & put the
pudding in when cool -

Rabbit cut up & cooked with bread
crumbs like. Seal in fat

Macaroni Pudding

Simmer an ounce or two of
Pipe sort, in a pint of milk
& a bit of lemon or cinnamon

all tender, put it into a dish
with milk 2 or 3 eggs but only
1 white, sugar butter & half
a glass of Raisin wine; bake
with a paste round the edges,
a layer of Orange Marmalade
or Raspberry jam is a great
improvement in such case
omit the Almond water or
Ratifie which you would
otherwise flavor it with

Fondue a french dish

Take the Yolks of 4 Eggs, whites
if 2 of them, beat separately - a
quarter of a pound of Cheese grated
very fine, & a Hoggie of cream
made thick as ~~for~~ melted butter
with flour, mix altogether
except the whites of the eggs
which must not be put in

until just before you put the mixture
into papers then put them in the
oven, 20 minutes will bake them.
Fill the papers half full as the
Fondue will rise like a cake. The
paper is not to be taken off. The
oven must not be very hot.

An excellent Lemon Pudding
Beat the yolks of 4 eggs, add 4 oz of
white sugar the kind of a Lemon
being rubbed with some lumps
of it to take the grease; then
put & beat it in a mortar
with the juice of a large lemon
~~adding all with~~ 4 oz 5 lb of Butter ~~programed~~
Put a crust into a shallow dish
nick the edges & put the above
into it, when served turn the pud-
ding out of the dish - This pudding
boiled is equally good -

Barnetts Ground Rice Pudding

2 Table spoonfuls of Ground Rice
mixed smooth in a little milk
then boil a gill of milk &
when boiling pour the rice
into it & keep stirring it on
the fire till about the thickening
of ^{thick} ~~thick~~ pudding then pour it
into a basin, when nearly
cold add 2 eggs well beaten
& a very small lump of butter
then boil it $\frac{1}{2}$ an hour.

Custard.

1 Pint of good new milk to which
if you please it a little cream
may be added, boil the milk with
a little cinnamon, sugar, & a few
bitter & sweet almonds, beat the
yolks of 4 eggs in a basin, & when
the milk is a little cooled, pour

it on the Eggs, & stir it well,
then pour all back in the pan
& boil till thick. —

Pudding

To 5 oz: grated bread, put a $\frac{1}{4}$ Pint
of Milk & let it stand an hour, 3 Eggs
 $\frac{1}{2}$ oz: clarified butter, 3 oz Sugar,
the grated rind of a Lemon with its
juice to be added just before
putting the pudding into the oven.
Bake an hour. —

Rabbit Soup

Take 2 couple of fresh killed rabbits,
cut them up, leaving the backs whole.
Put them into a Stewpan with a
piece of lean Bacon, a Blade of Mace
an onion, a carrot, & 1/2 a turnip.
Cover it with water & let it boil
gently 7 hours then strain it off.
Take the meat from the backs of the
rabbits & pound it very fine in
a mortar. When well pounded
put the meat to the Soup & pass
it all through a Scurvy then
add to it a pint of cream. The
cream & stock must be added boiling.
Mix it well together & set the pan
in boiling water as it must not
boil or it will curd. The pan
should be set in another by the
side of the fire with boiling
water in it. M^{rs} Roper
★ a pint of very good seasoned stock &

Apples a la Française
or Snowroot Pudding

Peel & core 3 or 4 Apples. Slice them
into a tart dish lay a small
quantity of apricot Jam over
them & a little powdered
sugar then put ~~them~~ into a
Stew pan one pint of cream
one lb of Snowroot with sugar
sufficient to sweeten it stir
it over the fire till it boils
pour it over the apples & bake
it in a moderate oven —
Ginger drops

6 Oz of Raisins, 2 Oz of Butter, 2 Oz of Sugar.
Put into the oven until it be melted
then add $\frac{1}{4}$ of an Oz of Ginger $\frac{1}{4}$ lb of
flour good weight a few ^{drops} of essence of
lemon if liked then dip it on a
lin. well buttered a good distance
from each other The Parley

How to make a Sauce

Take 1 Table Spoonful of grated nutmeg
2 Table Spoonfuls of Sugar & 1/2 Spoonful
of Cream & 1 Table Spoonful of
mustard all mixed together and
sent to table in a small bowl
for each part of the

Tapioca Pudding

Take 5 Oz. of Tapioca & boil it in
a pint & a half of milk for a
quarter of an hour stirring it
all the time, then pour it over
2 Oz. of butter & add five eggs
beating out 3 of the white for
table Spoonfuls of Irish Whiskey
the rind of a lemon grated & 2
Oz. of almonds shred
M^r. Henderson

French Pudding

Beat separately the yolks & whites
of 5 Eggs, mix with the yolks
two ounces of flour, one ounce
of sifted sugar the rind of a
lemon grated & three quarters
of a pint of cream; mix
in the whites of the Eggs stiff.
Butter eight saucers put the
same quantity in each &
bake them 20 minutes. When
baked lay a little preserve
between each & sift sugar over
the top. Serve them with thin
custard - Mrs Henderson 1851

To deep Mutton to eat like Venison.
Bone & Skin a loin of Mutton
& put it into a Stewpan with
a teacupful of spring water
a teacupful of white pepper
a table spoonful of vinegar
are onion stick with Cloves
half a pint of port wine
& a small bundle of sweet
herbs. Stew the bones of the
Mutton & add to the gravy
before sent to table strain
the gravy. thicken
it with burnt ston & butter
it will take three hours.

Orange Jelly

Take 12 China Oranges press
out the Juice & one ounce
of Singlels dissolved in a
pint of water; add the
orange juice with sugar
to your taste put in the
peel of two lemons. Set it
over the fire & let it boil
ten minutes. Pour it thro'
a Flannel or Muslin &
keep stirring till nearly cold;
then pour it in the mould.
If the Orange be flat add
a little lemon juice -
Mrs. Mary Swille Oranges make
it for bread & butter.

Mrs. Swille
Oranges

Lemon Cheesecakes

To a quarter of a pound of
butter add a pound of loaf sugar
broken as for tea; Six eggs the
grated rind of two lemons &
the juice of three. Put all these
into a pan over a slow fire
constantly stirring till the mix-
ture becomes as thick as good
cream. Pour it into small
pans & cover with paper.
If kept in a dry place it will
continue good many years.
Bake the paste in hotly pans
before you put in the above
& then let the cheesecakes just
brown. Mrs. Harsney

Ripe Gooseberry cakes

To four pounds of ripe red
rough Gooseberries one lb of
common raw sugar; boil till
the spoon will stand up in
them taking care to stir them
well as they will stick to the
pan. - Then put them in
lumps on baking paper to
dry. Solid Custard

Boil $\frac{1}{2}$ lb of Singlasp in a pint
of new milk Sweeten it to your
taste. When the Singlasp is
dissolved strain it & add the
yolks of 4 eggs well beaten. Simmer
slowly till thick, add butter
abundantly stirred in the custard
as it is taken off the fire then
pour it into moulds Mr Bentley

Baker Puddings

Take $\frac{1}{2}$ a pint of Cream, put
to it 2 Cys of butter - After the
cream has boiled then stir
the butter & Cream together
When cold add 3 Eggs with $\frac{1}{2}$
the whites & a good table spoonful
of fine Flour, with Sugar to
your taste - Bake them
in small saucers a light
brown - Remission

Circassian Cream

Best Olive oil $\frac{1}{2}$ pint

Spermaceti 10y

Oil of cinnamon 5 drops

Oil of Lavender 8 drops

Jc Lemon $\frac{1}{2}$ drachm

Oil of Roses 2 drops

Oil of Bitter Almonds 5 drops

Melt the Spermaceti in the oil

When nearly cold add the
scented perfumes.

The various portions of scent
will of course be put into one
little bottle. —

To preserve Apples in quarters
in imitation of Ginger —

The proportions are 3 lbs of Apples
to two of powdered loaf Sugar
Supposing this to be the quantity,
Peel, core, & quarter the Apples.
Put a layer of sugar & apples
alternately with a $\frac{1}{4}$ of a lb of
the best white ginger into a
wide mouthed jar; next day
infuse about an ounce of
bruised ginger in rather less
than $\frac{1}{2}$ a pint of boiling water;
cover it close, & on the following
day put the apples (which have
now been two days in the sugar)
into a preserving jar with the

water strained from the Grapes
Boil till the Apples look clear
& the Syrup rich; this usually
takes place in an hour. A few
minutes before the preserve is
taken from the fire throw
in the skin of a lemon. In
stirring it till it begins to boil
great care must be taken
to avoid breaking the apples
therefore it is advisable to use
a porridge stick, & when it
has commenced boiling take
out the stick & put on the lid
of the preserving pan, or a
plate that may fit the top of it
& let it simmer on a slow fire
for about $\frac{1}{2}$ an hour. Put it into

and let it stand uncovered
several days so as to be perfectly
cool, before tying it up with
paper & bladder.

The apples should be lemon
peppies or American apples
Mrs Stewart Nov 27-1855
Ox Tail Soup

Take one Ox Tail joint it &
put it into one quart of water
boil it six or seven hours
reduce to a pint, put in a
little vegetable, brown it with
a little burnt sugar & add
pepper & salt to the taste.
Miss Marshall

Port wine jelly

Take one pint. of port wine,
one oz of Gum arabic, one oz of
Gum arabic; a little lump
sugar. Put all into a jar
together; then put the jar
into a saucepan of boiling
water, put it on the fire
until all is dissolved. Stir
it all the time, then put
it into a basin or mould
until cold it is then ready
for use. Miss Marshall

For Leucorrhoea

Take a Desert spoonful of pow-
dered Rhubarb & 10 or 12 grains
of Bi-Carbonate of Potash half
an hour before breakfast. W. Charge

Domestic Yeast

Boil 1 lb of good flour, $\frac{1}{4}$ lb
brown sugar & a little salt
in 2 gallons of water for
1 hour - when quite warm
bottle it & cork it close
It will be fit for use
in 24 hours - 1 pint of
this yeast will make
12 lbs of bread -
Thos Holmes.

Railroad cake - or Pudding

A teaspoon of powdered sugar
the same of flour, 2 tea-
spoonsful of baking powder
well mixed - 4 eggs to be
dropped in without beating
up. Gently mix all together
& pour it thinly on well
greased tin, bake & turn
it out on the board on
the side that has been
next the tin uppermost &
spread whilst hot with preserves
roll it up & sift white sugar over
Whipped cream may be used instead
of jam - Bake about 5 minutes

Old Jelly -

Put an ox foot in 3 qts of water -
Boil until it leaves the bones quite
bare - then strain the stock when
quite cold & the fat well removed,
cut it into 4, put it into the pan
with 1 lb of moist (disben.) Sugar (some
put white Sugar) the juice of 2 Lemons
with the rind also pared very thin -
by cloves a small tea spoonful
of cinnamon - $\frac{3}{4}$ of a pint of
very weak, pale - coloured ale
or beer - some put a full pint -
2 eggs well beaten, the whites,
yolks & shells - let it boil 5
minutes quickly from the time
it really does begin to boil -
stirring it all the time, but
just at the finish, let it rise
well in the pan, take it off
the fire, set it on the floor
without stirring it while fin-
ing the jelly has you will find
it quite clear by the time a pan
has run through the bag wh.

ready another vessel, & as soon
as it becomes clear put the first
very steadily back into the bag
so as not to shake it or make
it run thick. The clearness
depends on the quick boiling
& the quantity, & in having what
ever is put round the bag
well heated in Rodovia or
before the jelly is put in, so
as not to chill it - A Metal
mould is preferable to one
earthenware - The jelly turns
out better in the former -
Some add a little Brandy or
Rum - perhaps also some
may not like so much Spice
but it is a very delicious jelly -

Bakewell Pudding -

Line a pie-dish with nice
puff-paste & spread over
it a good layer of preserve
Then mix well together 3 oz
of bread crumbs - The same
of powdered sugar & the yolks
of 3 eggs, The Rind & juice of a
lemon & 3 oz of butter melted.
& pour on the preserve -
Whip the whites to a strong
froth & put on a sieve to
drain - when the pudding
is baked for an hour, spread
the froth over the top, then
sift some white sugar
over it & again put it into
the oven to brown -

Sibb's Soup for Invalids

Take $\frac{1}{2}$ lb. newly killed beef
or fowl - chop fine - add
12 oz distilled water 4 drops
pure muriatic acid - $\frac{3}{4}$ to
64 grains common salt -
Stir well together - after an
hour the whole is thrown
into a conical hair sieve
& the fluid allowed to pass
through without pressure.
The first thick portions wh.
pass are to be returned to
the sieve until the fluid runs
quite clear - On the flesh
residue in the sieve pour
slowly 6 oz distilled water
& let it run through -

A wine glass full of the clear
Soup may be taken at
pleasure - It must not
be warmed - at least not
to a greater extent than
can be effected by partial-
ly filling a bottle with it
& standing the bottle in
hot water -

To Stew a loin of Mutton
Take a loin or Shoulder
of mutton - bone it & skewer
the flaps down so as to make
it a handsome shape -
Boil it an hour then take
it up, lay it on a dish,
& pour over it a tureen
full of port wine, let it

remain till the next day
Then put it in a stew pan
with sufficient of the broth
in which it was boiled
to cover it - put in all
the bones & an onion stick
with cloves - Let it stew
for 2 hours - serve it up
with gravy & jelly as for
dinner. Mind to take
off the fat - it looks best
rolled up -

To dress a leg of Pork
Salt it one week - then boil
it till the skin can be taken
off - Do not it immediately
whilst hot - When done
strew bread crumbs over

it & put it in the oven
to make it a nice brown.
Sauce for it is made of
gravy a glass of port wine
pepper, salt & mustard -
Heat altogether over the
fire & put it all in the
dish - A Moderate sized
leg of Pork should be boiled
about an hour & a half -

Orange Marmalade Scotch
Take equal weight of Seville
oranges & Sugar - Pare $\frac{3}{4}$
of the oranges very thin
taking off only the orange
part - The remaining $\frac{1}{4}$
leave for grating - Take off
the white leathery part &

Throws away - With a
Sharp Knife cut up the
oranges & Shreds into
a basin with a little water
& let them soak all night.
Boil the parings in a Kettle
till they are as soft as cheese.
When cool cut them into
the finest hair shreds with
a sharp Knife - Take
the pulp, to which the Sugar
has been added the previous
night, & the water in which
the seeds & shreds have been
soaked - after being strained
thro' muslin, & the parings
to boil for about 1-20 minutes
or $\frac{1}{2}$ an hour - Abt 10 minutes
before taking it off add the

foratings of The kinds of the
4th part —

Salad Dressing —

Two raw yolks of eggs mix-
ed up well. Then add 4
teaspoonfuls of liquid
mustard, a little salt,
Cayenne Pepper, white de,
cream & vinegar to taste;
some people think a little
essence of Anchovies and
Wolman catsup added
to the above ingredients
improves the flavour of
the dressing —











































































































































































































































